

# The Daily Gazetteer.

WEDNESDAY, JANUARY 4. 1738.

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From the DUBLIN-SOCIETY.

N.B. The following Essay was written last Summer.



ANY of our Correspondents have applied for the SOCIETY's Directions in making Cyder, which is become of late Years a Business of some Importance, since the Consumption of that agreeable Liquor is considerably increased already, and every Day increasing.

In compliance with their Request, what we have been able to collect upon that Subject from the Experience of others carefully considered, or from the Analogy of Cyder with other vinous Liquors, shall be this, and some following Papers, be laid before the Reader, to instruct the Ignorant, and to invite the skilful to communicate their Observations, if any Thing of Moment should occur to them which has escaped our Notice.

This Season of the Year is not fit for planting Orchards, and therefore Directions on that Head would be ill timed and out of Place. 'Tis indeed a leading Branch in the Business before us, and an Improvement very necessary in this Kingdom, where notwithstanding many large Plantations lately made, our Consumption is still greatly superiour to our Stock, and Cyder a considerable Article in our Importations: But it is at the same Time a Branch of Business that may wait, and wherein our Instructions would be usefull to the Reader for several Months to come, we shall therefore in these Papers address ourselves to such as have Orchards ready planted, direct them how to chuse and mix their Fruits, and draw from them the most valuable Cyder.

'Tis a hard Matter to prescribe to the Palate, and set Rules to Taste; and therefore the endless Variety of different Flavours to be found in different Kinds of Cyder, may be justly reckon'd an Advantage; every Apple has its peculiar Relish, and affords a distinct Juice, strictly and properly its own, tho' included in the common Name of Cyder; which therefore under one general Appellation contains something for every Palate, and leaves Room for the Wantonness of Taste and Fancy. There is, however, in this, as in every other Liquor, a leading Taste, which prevails amongst those who are accounted Judges, and thereby becomes the Standard of its Value; this in Cyder is a strong, rough, vinous Taste, which is now the reigning one, and will probably hold the Preference; for however arbitrary the Decisions of the Palate, there are other Qualities of a more fixed and settled Nature which always go together with this Flavour, and give that Kind of Cyder a great Advantage of all others; it keeps well, and improves by Age; it is wholesome as well as pleasant, and has Strength and Spirits to supply the Place of other vinous Liquors. In its highest Degree of Perfection this Cyder is not inferior to the Juice of Grapes, and seems to be bestowed by Nature upon these Northern Countries as a full Equivalent; and if we may believe the Wonders that are told of the Stire Cyder, we have little Reason to complain of our Portion. 'Tis true, the Stire is confined to a narrow Compass, and the Apple it is made of loseth something of its Relish in every Soil, besides its native one. But, perhaps, upon repeated Trials this Antipathy to Transmigration might be conquered, and a Soil found out as kindly to it as its own; or if this should not succeed, 'tis however likely that this Cyder is not single of its Kind, but that among the vast Variety of Apples, and the endless Combinations of them in different Mixtures, something may be found equal to it, and perhaps superiour.

'Tis observed that the Kernels of grafted Apples produce new Species, equally different from the Graft and Stock, though partaking something of them both; hence the Gardiner may every Year create new Kinds, 'till by some lucky Hit he lights on the Flavour he would chuse; or should he fail in that Way, the Mixture of different Juices, in different Proportions, affords him another Method of Trial, which frequently and prudently repeated, can hardly fail of the desired Success.

There are now in the Southern Parts of Ireland, a sufficient Number of large Orchards planted with Cyder Fruit, to make Experiments of this Kind practicable; and the late Improvement of our Cyders in those Parts affords great Encouragement to hope that they will be successful. It would be an agreeable Amusement to make Trials of this Kind, if nothing more could be expected from them than the Pleasure of studying Nature. But with a little Prudence in the Management, 'tis not impossible but they should lead at last to some valuable discovery. 'Tis hard to tell how much the Cyder of one Acre might be worth, if it were of the best Kind; some in England sells upon the Spot for 8 or 10l. a Hogshead, which, at the Rate of 10 Hogsheads to an Acre, affords the Owner a Return which very few Crops can equal; and this Profit in the End may be the Reward of every Person who will turn his Thoughts that Way.

To direct those who are willing to engage in Experiments of this Nature, it may be useful in the Remainder of this Paper, to give them a general Notion of what may be expected from the several Kinds of Fruit; particular Instructions on this Head would be needless, and indeed impossible, since the Peculiarities of every Kind of Apple cannot be enumerated; but the chief and leading Characters, common to several Kinds, every Man should know who engages in this Business.

Summer Fruit or sweet Apples, afford a weak, pert, windy Juice, agreeable enough to the Palate from its Liveliness and Tastiness, but in a great Degree unwholesome. It has no Body, and therefore will not keep, and scarcely deserves the Name of Cyder.

The Permain, Red-streak, Nonpareil, and Golden Pippin, yield a palatable Liquor, which, with something too much Sweetness, has however a high, racy, delicate Taste, and keeps tolerably well: This Cyder is in great Esteem with those whose Palates are not season'd by the frequent Use of the rougher Kinds; but Critics don't admit it among the better Sorts, and place it only immediately above the Summer Cyder: 'Tis however probable, that it is capable of Improvement, and when thoroughly well made, may obtain among its kindred Liquors the same Rank, which, among Wines, is assign'd to Canary, and the other richer Kinds.

Wildings and harsh Winter Apples, may be ranged in a third Class; their Juice is strong, generous, and vinous, and affords the several Kinds of Cyders, which are known by the Name of the Rough Cyders. Among those, some retain the Flavour of the Apple, and betray, to a nice Judge, the Fruit from which they were extracted, while others are entirely vinous and leave a neat, spirituous, and lively Taste upon the Palate; hence ariseth a considerable Difference in rough Cyders, which in effect constitutes two different Kinds, both good indeed, but not in the same Degree; the Taste of Fruit upon the Liquor, being always reckoned a Defect; and that the most perfect Flavour, which is most neat and disengaged from all Peculiarities whatever.

To attain this, should be the Aim of all those who deal in Cyder, and the harshest, roughest Kinds of Apples afford the best Prospect of Success; their Juices require indeed to be kept a long Time before they part with their wild, raw, and grating Taste, but when mellowed thoroughly by Age, they make ample Compensation, and become the neatest and the finest Cyders: Of this Kind, the Cackagee, Burlington Crab, Kendrick, and Royal Wilding, are the best Fruits hitherto known in Ireland, and 'tis from them, either single or mix'd together, that the greatest Improvements in our Cyders must at present be expected. A few Years hence we shall be able to add to these the Stire, Foxwhelp, Woodcock, Whitfour, and Underleaf, lately propagated here from England, and in great Reputation there. In the mean Time 'tis upon the former that Gentlemen should employ their Industry, and make their first Experiments, and what Assistance we can give them in determining the Degrees of Ripeness, Sweating, and Fermentation requisite, or in explaining the best Methods of pressing, curing, racking, and keeping Cyders, they shall find in the following Papers.

This we shall conclude by a Caution of great Moment, to those who are willing to try what may be done by Mixtures.

'Tis usual in this Case to mix the Apples before grinding; but the Mixture of the Juices drawn singly from every Kind, is certainly more adviseable. The peculiar Qualities of every Apple are this Way more certainly distinguished, the Proportions more justly ascertained, the Defects of any Composition more readily discovered and corrected, and the whole Work carried on with greater Nicety, and more Exactness.

## HOME PORTS.

Deal, Jan. 2. Wind S. W. Remain the London, Dover; the Barnacles, Johnson, for Jamaica. Several Ships are now coming down; but must refer their Names to my next. Arrived the Scipio, Jones, from Cadiz; the Ellis, Merritt, from Leghorn; the St. John, Forster, from Cadiz; the Hope, Read, from Seville; the Unicorn, Polkinhorn, from Falmouth.

## LONDON.

Lent Preachers appointed to preach before his Majesty, for the Year 1737-8.

Feb. 15. Ash-Wednesday,	Dean of the Chapel, Ld. Bp. of London.
17. Friday,	Dean of Canterbury, Dr. Lynch.
19. Sunday,	Lord Bishop of Chester.
22. Wednesday,	Dr. Waterland.
24. Friday,	Dean of Durham, Dr. Bland
26. Sunday,	Ld. Bp. of Chichester.
March 1. Wednesday,	Dr. Holmes.
3. Friday,	Dean of Winchester, Dr. Naylor.
5. Sunday,	Ld. Bp. of Gloucester.
8. Wednesday,	Dr. Heylin.
10. Friday,	Dean of Worcester, Dr. Stillingfleet.
12. Sunday,	Ld. Bp. of Bristol.
15. Wednesday,	Dr. Pearce.
17. Friday,	Dean of Lincoln, Dr. Willes.
19. Sunday,	Ld. Bp. of Norwich.
22. Wednesday,	Dr. Walker.
24. Friday,	Dean of Litchfield, Dr. Penny.
26. Sunday,	Lord Abp. of Canterbury, or Lord Archbishop of York.
29. Wednesday,	Dr. Galley.
31. Good-Friday,	Dean of Westminster, Ld. Bp. of Rochester.

## April 2. Easter-Day,

Lent Preachers appointed to preach at his Majesty's Chapel at Whitehall, on Wednesdays and Fridays, for the Year 1737-8.

Feb. 15. Ash-Wednesday,	Dean of Exeter, Dr. Gilbert.
17. Friday,	Dr. Hutton.
22. Wednesday,	Dr. Jones.
24. Friday,	Dr. Stebbing.
Mar. 1. Wednesday,	Mr. Hayter.
3. Friday,	Dr. Cooper.
8. Wednesday,	Dr. Worth.
10. Friday,	Dr. Thistlewaite.
15. Wednesday,	Dr. Tyrwhit.
17. Friday,	Mr. Barnard.
22. Wednesday,	Dr. Lavington.
24. Friday,	Dr. Trevor.
29. Wednesday,	Mr. Wilton.
31. Good Friday,	Dean of Chichester, Dr. Hayley.

Last Week, in pursuance to his Majesty's Congé d'Elire, the Rev. Dr. Herring was elected Bishop of Bangor, in the room of Dr. Cecil, deceased.

Yesterday Morning died, at his House in Mincing-Lane, Mr. William Farris, an eminent and wealthy Painter.

On Monday last a Sharper, dressed like a Tavern Drawer, went to Mr. Mackrells, a Surgeon in St. Mary Axe, and acquainted the Servant that a Per-

